

## **THE CLAIMS**

What is claimed is:

- 5                   1. A milk product comprising 0 to 40% fat, 5% to 23% non-fat solids, a  
mixture of at least two emulsifiers, a foam stabilizer, and water, wherein the product forms  
a white foam at room temperature that is stable for at least 10 minutes when shaken or when  
a foaming device is used.
- 10                  2. The milk product of claim 1, wherein the emulsifiers include propylene  
glycol monostearate, sorbitan tristearate, and unsaturated monoglyceride, and the foam  
stabilizer is a sodium alginate or a mixture of microcrystalline cellulose and  
carboxymethylcellulose.
- 15                  3. The milk product of claim 1, wherein the foam stabilizer comprises  
0.05% to 0.35% of microcrystalline cellulose and carboxymethylcellulose.
4. The milk product of claim 1, comprising 0.05% to 0.1% sodium alginate.
- 20                  5. The milk product of claim 1, comprising 0.3% to 3% propylene glycol  
monostearate.
6. The milk product of claim 1, comprising 0.005% to 0.15% sorbitan  
tristearate.
- 25                  7. The milk product of claim 1, comprising 0.005% to 0.15% unsaturated  
monoglyceride.
- 30                  8. The milk product of claim 1, comprising 0 to 25% fat, 0.3% to 0.9%  
propylene glycol monostearate, sorbitan tristearate, carboxymethylcellulose,  
monocrystalline cellulose, and 0.005% to 0.015% unsaturated monoglyceride.
- 35                  9. The milk product of claim 1, comprising about 25% to 40% fat, sodium  
alginate, 2.4% to 3% propylene glycol monostearate, and 0.1% to 0.15% unsaturated  
monoglyceride.
10. The milk product of claim 1, wherein the fat is a dairy fat, a non-dairy  
fat, or a mixture thereof.

11. The milk product of claim 1, further comprising one or more of carbohydrates, mineral salts, colorants, or flavorings.

5                   12. A method of forming a milk product which comprises:  
dissolving propylene glycol monostearate (PGMS), sorbitan tristearate (STS), and unsaturated monoglyceride in skim milk to form an emulsion;  
adding cream to the emulsion;  
adding a foam stabilizer to the emulsion; and  
dissolving the emulsion in water to form the milk product.

10                   13. The method of claim 12, further comprising sterilizing, UHT-treating, or pasteurizing the product.

15                   14. The method of claim 12, wherein the foam stabilizer is sodium alginate or a mixture of microcrystalline cellulose and carboxymethylcellulose (CMC).

20                   15. A process for producing a foam that is stable for at least 10 minutes which comprises forming a foam from the milk product of claim 1 by shaking or by using a foaming device.

25                   16. A process for producing a foam that is stable for at least 10 minutes which comprises forming a milk product by the method of claim 12 and forming a foam from the milk product by shaking or by using a foaming device.

30                   17. A spray can that contains the milk product of claim 1 and is capable of dispensing the product as a stable white foam.